

## Canteen 14 renovations to improve quality of life

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WRIGHT-PATTERSON AFB, Ohio — Canteen #14 is sporting a fresh new look and is open for business. Thanks to a series of quality of life improvements, Canteen # 14 and Cafetorium recently received a complete makeover.

Located in building 653 of the Air Force Research Laboratory's Materials and Manufacturing Directorate, the site has undergone the first major update since the early 1970's. The remodeling marked a victory for both employee/customer feedback and the organization's commitment to provide its people with the best facilities.

Key changes to the canteen included a revamped menu. The Canteen now serves hot entrees on top of the typical snack bar fare. Col Tim Brotherton, ML Directorate, Deputy Director, a key proponent of the project noted "The canteen now serves complete breakfasts consisting of bacon and eggs, as well as huge, flavored bagels." With a new cappuccino machine soon to arrive, the canteen will also increase the number of flavored coffees it currently serves.

In addition to the obvious changes, the facilities also provide residual effects. Food service employee Joy Nichols said, "Our daily customer count has increased steadily since the changes began."

This increased revenue is a product of what Brotherton considers the most positive residual effect, a better quality of life. Brotherton said, "Before, the room had a dark feel to it, no one wanted to eat here. Now, with a brighter color scheme, people want to stay and have their lunch." Canteen manager Karen Carpenter explained, "With new equipment, such as better refrigerators and display cases, our canteen has a new feel. People are much more willing to come down here for lunch."

The canteen, with its variety and friendly atmosphere has proven to be both a marked improvement for the employees of the directorate, as well as an impetus to stay close to the office. Canteen patron 1<sup>st</sup> Lt Jake Porter said, "Before the changes, I used to find myself going off base every day, wasting money on gas. Here, I get great service, and buy myself 15-20 minutes more per day. It adds up."

Besides serving the needs of its clients, the canteen's changes were also a product of employee input. Nichols said, "I used to work in a fast food restaurant, and when I thought things could be better, my supervisor rarely listened to my requests. Here on base, people like Col. Brotherton, and Mr. Modkins care about us and it shows." Modkins is the General Manager of Base Restaurants.

Despite the new look of the canteen and cafetorium, there is still work to be done. According to Brotherton, A "Name the Canteen" Contest is in the works, with a free meal as the top prize. Details of the contest are forthcoming. @